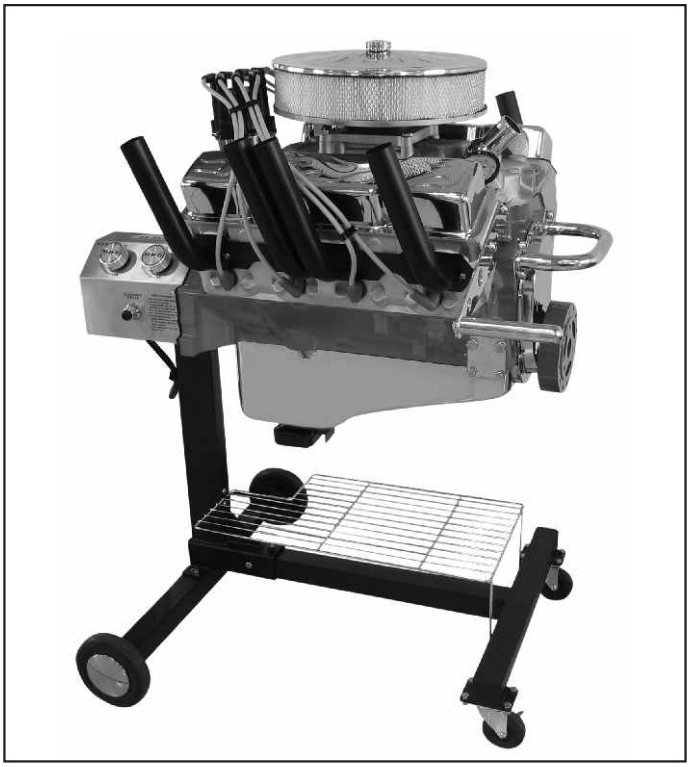
MODEL : HRG350

2 BURNER GAS GRILL
ASSEMBLY AND OPERATING INSTRUCTIONS



⚠ DANGER

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open hood.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. An gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance may be dangerous.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.

- CONTACT (800-794-4826) SERVICE LINE FOR ASSISTANCE
- DO NOT RETURN TO PLACE OF PURCHASE

WARNINGS

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY AND USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY, AND/OR PROPERTY LOSS. READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE OF THIS OUTDOOR GAS GRILL.

*WARNING! Read and follow all instructions. Retain these instructions for future reference.

- This outdoor gas grill is for use only outdoors. DO NOT use inside a building, garage, or any other enclosed area.
- This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- This outdoor gas grill should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with MINIMUM clearances as follows:
  From Sides 91 cm. (36 in)
  From back 91 cm. (36 in)
- Place in a well-ventilated area.
- Inspect the hose before each use. Open the door of the frame to inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- *WARNING! If your outdoor gas grill catches on fire, use an ABC fire extinguisher to extinguish the fire. Never attempt to extinguish a grease fire with water or other liquids. Turn off all control knobs on outdoor gas grill and gas cylinder valve if they can be reached safely. If you cannot safely reach the control knobs or gas cylinder valve to stop the flow of gas that can feed the fire, evacuate the area and call the fire department.
- This gas grill is not designed to be used with natural gas. Conversion to natural gas should NOT be attempted as it will create an unsafe situation.
- When changing the gas cylinder, it shall be carried out away from any source of ignition.
- The gas must be turned off at the cylinder when the outdoor gas grill is not in use.
- Do not store this gas grill indoors unless cylinder is disconnected and removed from the appliance.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

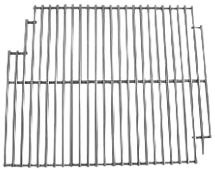
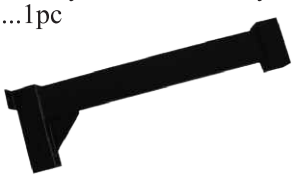
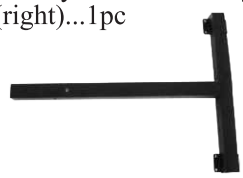
*WARNING!

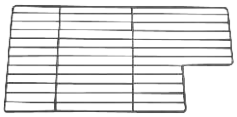
(a) Do not store a spare gas cylinder under or near this appliance.
(b) Never fill the cylinder beyond 80 percent full.
(c) If the information in "-b12(a)" and "-b12(b)" is not follow exactly, a fire causing death or serious injury may occur.

- Never use this gas grill without the collection tray and drip cup in place.
- *WARNING! If you see grease or other hot material dripping from the grill onto valve, hose or regulator, turn off gas supply immediately. After the grill has cooled, determine the source and correct it.

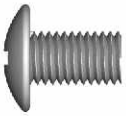
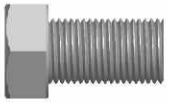
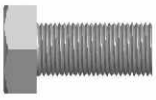
- Check the gas grill for gas leaks and burner obstructions before each use. ***WARNING! Do not use a flame to check for gas leaks**. See Leak Test Instruction section of this manual for correct leak test procedures. A clogged burner tube can cause a fire inside or beneath the grill.
- ***DANGER! If you see, smell, or hear, escaping gas from the gas cylinder, evacuate the area and call the fire department.**
- ***WARNING!**Never light the gas grill before lifting the lid, to prevent an explosion from gas build-up.
- Exercise care when using this gas cooking appliance. Never leave gas grill unattended during operation or cleaning.
- Never allow children to operate or play near this or any gas grill.
- ***WARNING!** Do not move a gas grill when in operation or hot.
- ***WARNING! Never touch hot surfaces.** Use heat resistant gloves. The gas grill will become very hot.
- Use of this gas grill other than for the intended use, or alteration of gas grill in any way may not be safe, and could result in death, serious bodily injury and/or property loss.
- Never attempt to repair the gas grill or gas cylinder yourself. Contact the manufacturer for information regarding repairs to your gas grill. Contact your local gas supplier for information regarding repairs to you gas cylinder.
- *WARNING! Do not use aerosols or store flammable liquids or materials near this gas grill.
- *WARNING! Do not wear loose clothing around any gas grill while in use or hot.
- Never store an gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect the gas cylinder and store it outdoors, out of the reach of children.
- Never leave an gas cylinder inside a vehicle, which may become overheated by the sun.
- Do not attempt to disconnect any gas fitting while your gas grill is in operation.
- Your gas grill should be cleaned regularly.
- This gas grill should never be used with more than 50% of the cooking area as a solid plate (griddle). Full coverage of plates will cause excessive heat and could damage the grill.
- Any alteration to the design of the grill will void any and all warranties and may result in an unsafe condition.

Illustrated parts list:

1. Main Body Assembly ...1pc	2.Cooking Grill ...1pc 	3.Flame Tamer ...2pcs	4.Control Knobs ...2pcs
5. Castor ...2pcs	6. Wheel ...2pcs	7. Oil Cup Bracket ...1pc	8. Oil Cup ...1pc
9.Trolley Stand Assembly ...1pc 	10.Trolley Tube Assembly (right)...1pc 	11.Trolley Tube Assembly (left)...1pc	12.Timing Chain Cover...1pc

13.Air Cleaner Assembly...1pc	14.Zoomies Assembly (front)...1pc	15.Zoomies Assembly (rear)...1pc	16. Oil Pan ...1pc	17. Lid Handle Assembly ...1pc
18.Main Body Handle ...1pc	19.Distributor Cap ...1pc	20. Carb Plate ...1pc	21. Harmonic Balancer ...1pc	22. Carb Spacer ...1pc
23. Water Neck ...1pc	24.Air Cleaner Dome Nut...1pc	25.Flame Tamer Support Assembly ...1pc	26. Air Cleaner Fixing Bolt ...1pc	27.Spark Plug Wires and Spark Plug Boots Assembly ...2pcs
28.Match holder assembly...1pcs	29.Lid Handle Heat Insulation...1pc	30.Main Body Handle Heat Insulation ...2pcs	31. Wheel Cover ...2pcs	32.Trolley Wire Basket Support...2pcs
33.Trolley Wire Basket...1pc 	34.Trolley Wire Basket Holder Sheet ...1pc	35.Hose Clip...1pc		

Hardware Pack

A	Bolt M3×8mm	2PCS	L	Nut M6	24PCS
B	Bolt M6×7mm	4PCS	M	Nut M8	8PCS
C	Bolt M6×10mm 	7PCS	N	Nut M10	2PCS
D	Bolt M8×14mm 	8PCS	O	Wheel Axle Bolts	2PCS
E	Bolt M8×23mm	4PCS	P	Pin	2PCS
F	Bolt M6×12mm	24PCS	Q	Pin clip	2PCS
G	Bolt M10×16mm	7PCS	R	Spacer Washers	4PCS
H	Bolt M10×18mm	2PCS	S	AA Battery	1PC
I	Bolt M10×65mm	2PCS	T	Allen key 5mm	1PC
J	Bolt M10×20mm 	2PCS	U	Allen key 8mm	1PC
K	Nut M4	1PC			

ASSEMBLY INSTRUCTIONS

(Estimated time for assembly will be 45 mins)

Before You Start

- When you are ready to start, make sure that you have the right tools at hand, plenty of space and a clean dry area for assembly.

Assembly - Note: Two People Required for Assembly

- Using knife or box cutter cut open carton.
- Lay out all screws and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Remove all packaged parts from the inside of the grill body before assembling.
- This product is for **OUTDOOR USE ONLY.**
- **NEVER** use indoor, in an enclosed area or below ground level.
- **NEVER** use an adjustable regulator with this grill. Use only the pressure regulator and hose supplied.
- Assemble on a level floor or ground.

Preparation

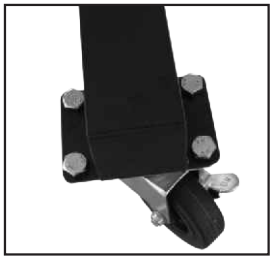
Unpack and inspect all parts listed. If you believe you have missing parts, please check all boxes parts of the grill. Some parts are shipped in place or pre-assembled.

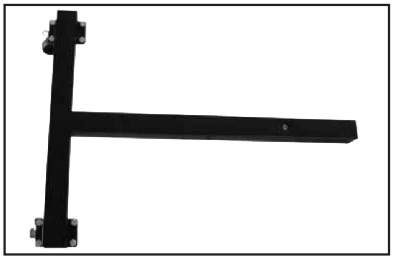
If you have damaged or missing parts, DO NOT RETURN TO THE STORE. Please visit us on the web at www.hotrodgrills.com .

Step 1

See picture, assemble castor (Part 5) with trolley tube assembly RIGHT (Part 10), use bolts (M8 x 14) x 4 pcs and nuts (M8) x 4 pcs, tighten the bolts. Do the same way to fix the other castor.

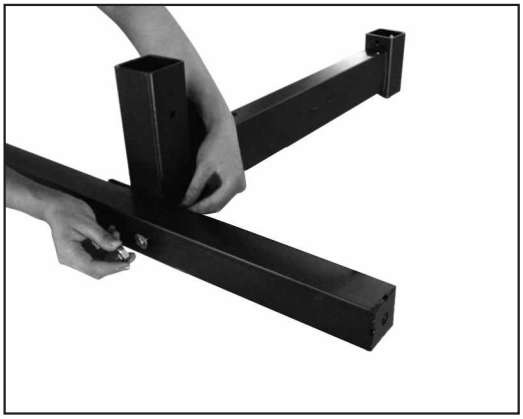
Step 2





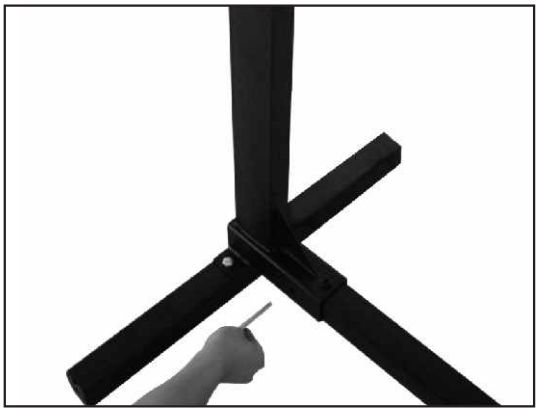
Step 2

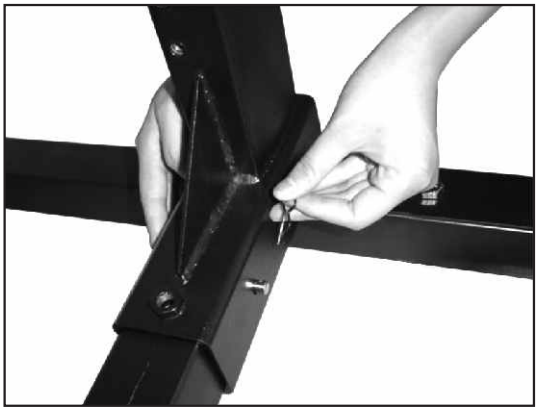
Assemble the trolley stand assembly(Part 9) with trolley tube assembly LEFT(Part 11), use bolts (M10 x 65) x 2 pcs, space washer x 2 pcs and nuts(M10) x 2 pcs, tighten the bolts.



Step 3

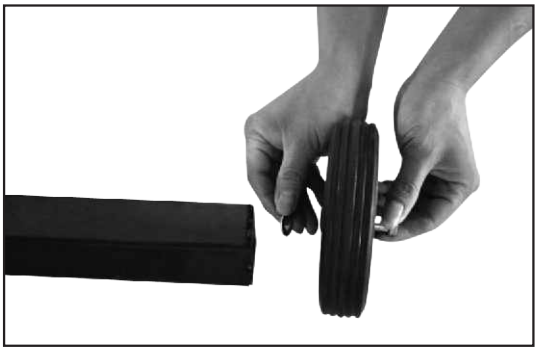
Insert the STEP 1 part to STEP 3 part, use pin x 1 pc and pin clip x 1 pc, then use bolt (M10 x 20) x 1 pc, tighten the bolt.





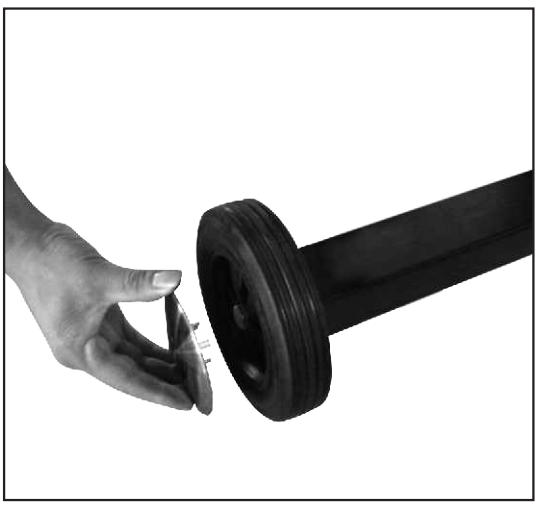
Step 4

Assemble two wheels (Part 6) to both sides of trolley tube assembly LEFT, use wheel axle bolts x 2 pcs and spacer washer x 2 pcs, tighten the bolts.



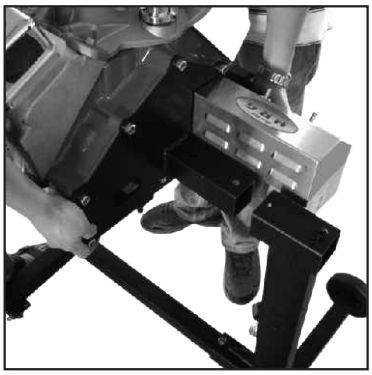
Step 5

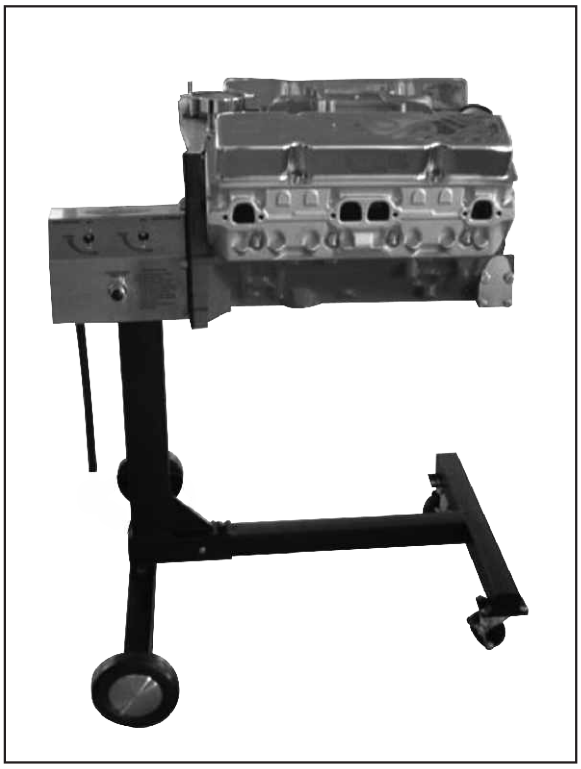
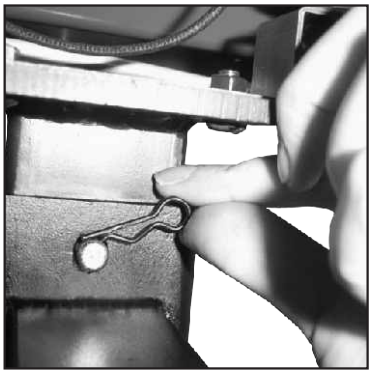
Cover the wheel cover (Part 32) to the wheel.



Step 6

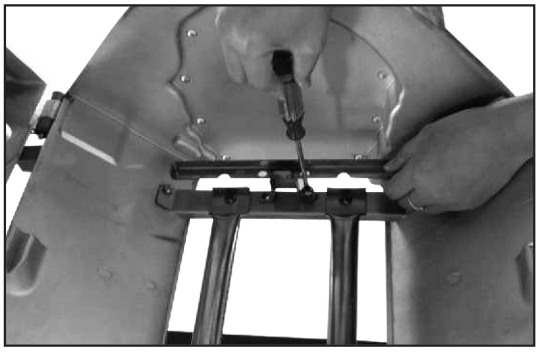
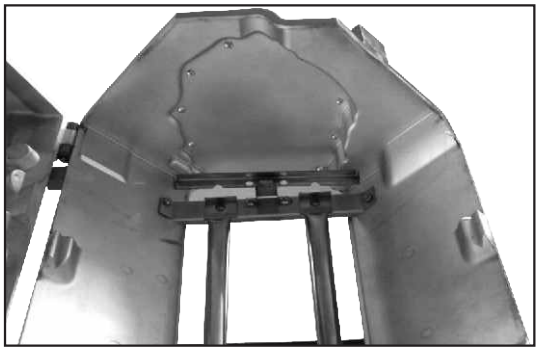
Put the main body assembly (Part 1) into the finished trolley as picture shown. Use pin x 1 pc and pin clip x 1 pc, then use bolt (M10 x 20) x 1 pc, tighten the bolt. (CAUTION: KEEP THE MAIN BODY IN A HORIZON WAY)



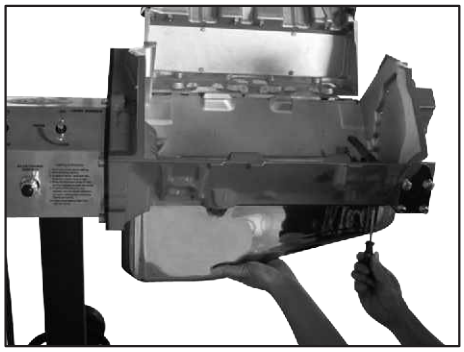
Step 7

Assemble the flame tamer support assembly (Part 26), use screw (M6 x 10) x 2 pcs, tighten the screws.

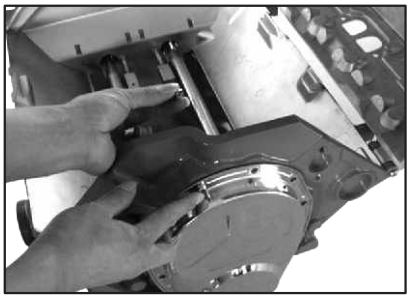
Step 8

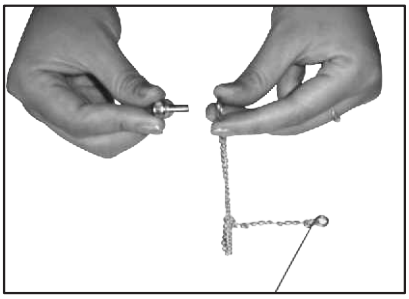
Assemble the oil pan assembly (Part 16), use screw (M6 x 7) x 4 pcs fixed underneath the main body assembly, tighten the screws.

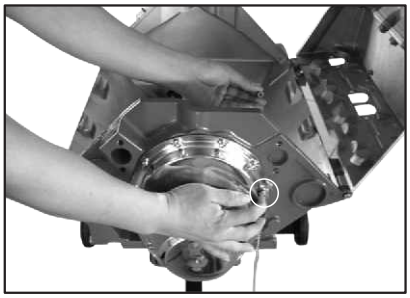


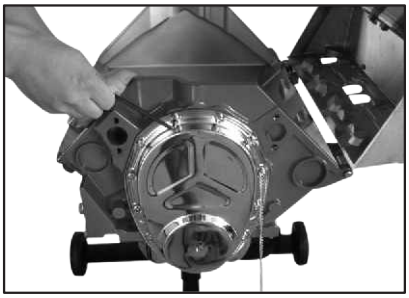
Step 9

Assemble the timing chain cover (Part 12) to the right side of main body assembly, use screw (M6 x 12) x 10 pcs and nuts (M6) x 10 pcs, tighten the screws. Meanwhile, using the screw showed on the picture to fix match holder assembly (Part 29) to timing chain cover (Part 12). (Note: Put screw through the hole of match holder (Part 29)(see picture), then put it through the hole on timing chain cover (Part 12) and tighten it.



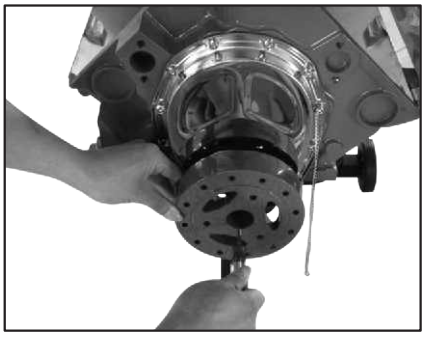






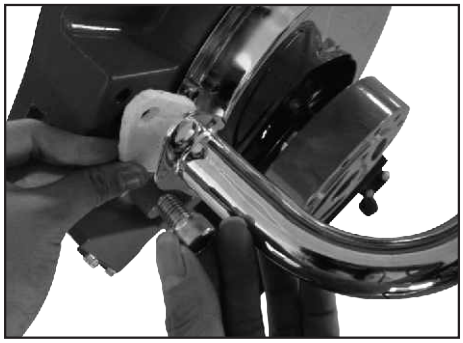
Step 10

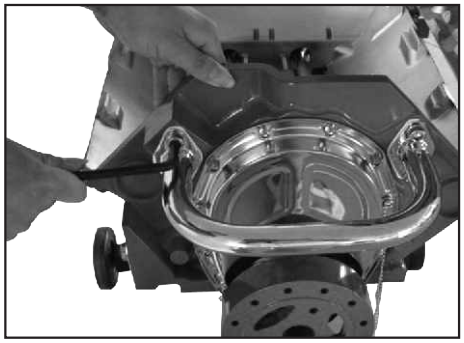
Assemble the harmonic balancer (Part 22) to the timing chain cover(Part 12), use screw (M6 x 10) x 1 pc, tighten the screw.



Step 11

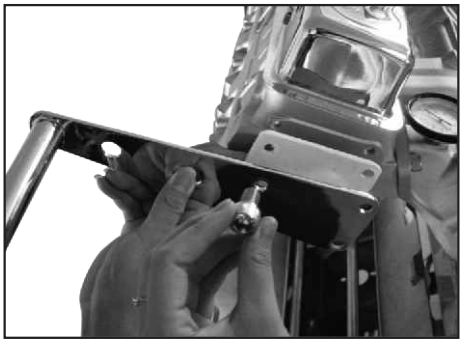
Assemble the main body handle assembly(Part 18) with main body handle heat insulation (Part 31) x 2 pcs to the right side of main body assembly. Use screw (M10 x 16) x 4 pcs, tighten the screws. (CAUTION: The SLOT ON THE MAIN BODY HANDLE MUST FACE DOWN).

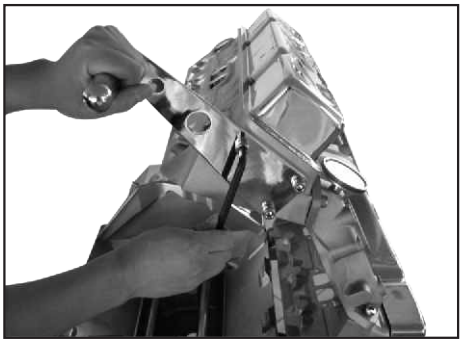


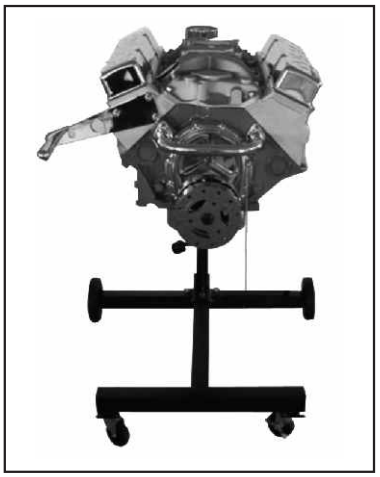


Step 12

Assemble the lid handle assembly (Part 17) with lid handle heat insulation (Part 30), use screw (M10 x 16) x 3 pcs, tighten the screws.

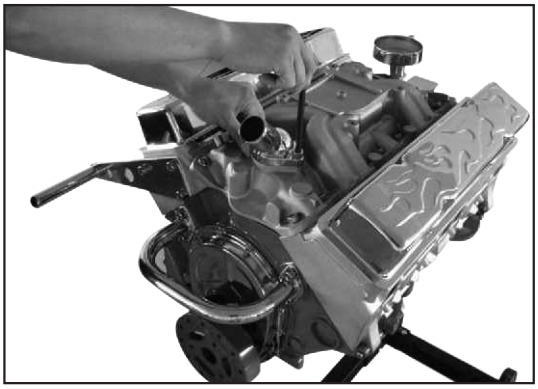


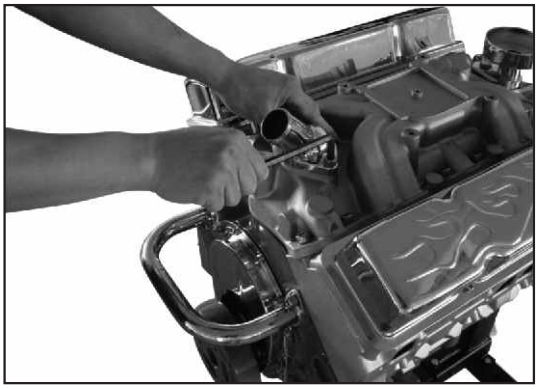




Step 13

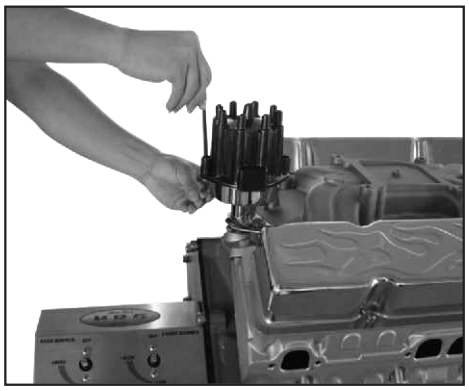
Assemble the water neck (Part 24) to the lid, use screw (M10 x 18) x 2 pcs, tighten the screws.

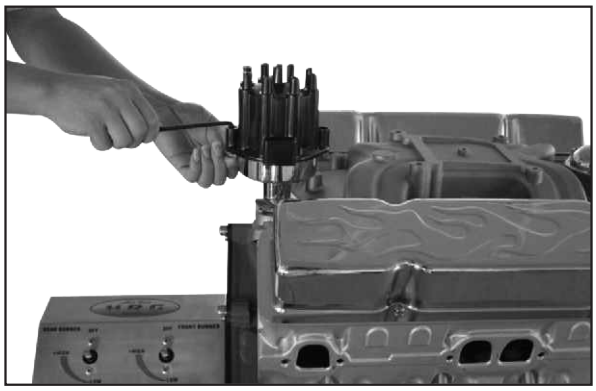




Step 14

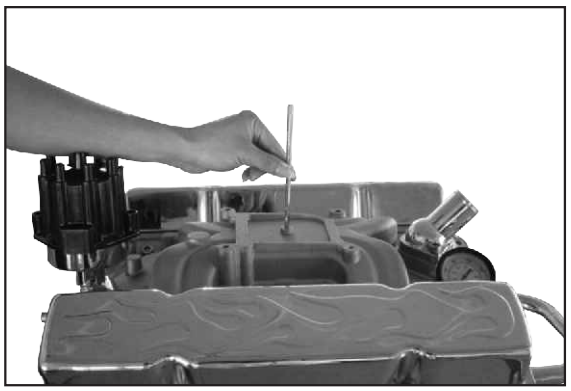
Assemble the distributor cap (Part 19) to the distributor, use screw (M6 x 12) x 2 pcs and nuts (M6) x 2 pcs, tighten the screws.





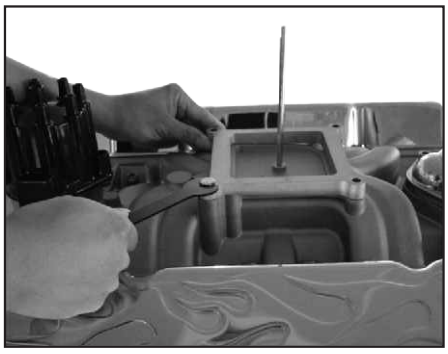
Step 15

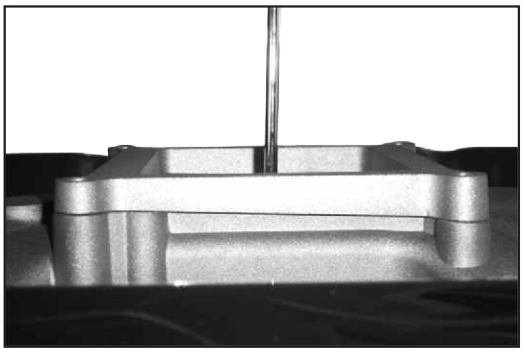
Put one end with step of the air cleaner fixing bolt (Part 27) into the lid, use nut (M4) x 1 pc, tighten the nut.



Step 16

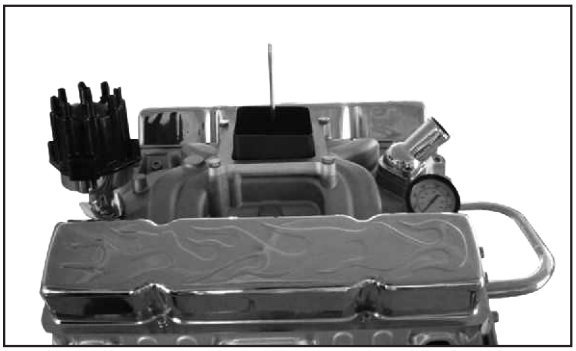
Assemble the carb plate (Part 20) to the lid,
use screws (M8 x 23) x 4 pcs, tighten the screws. (see picture)





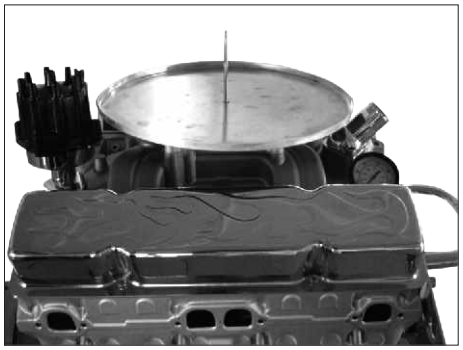
Step 17

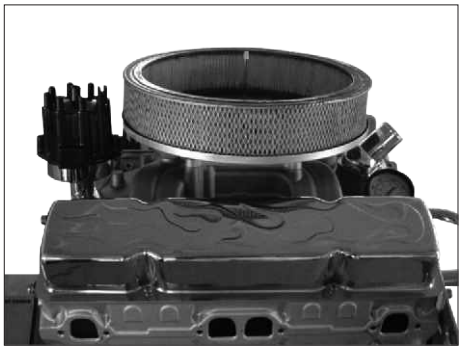
Put the carb spacer (Part 23) inside the carb plate.

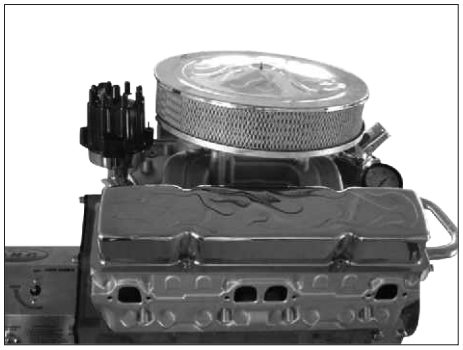


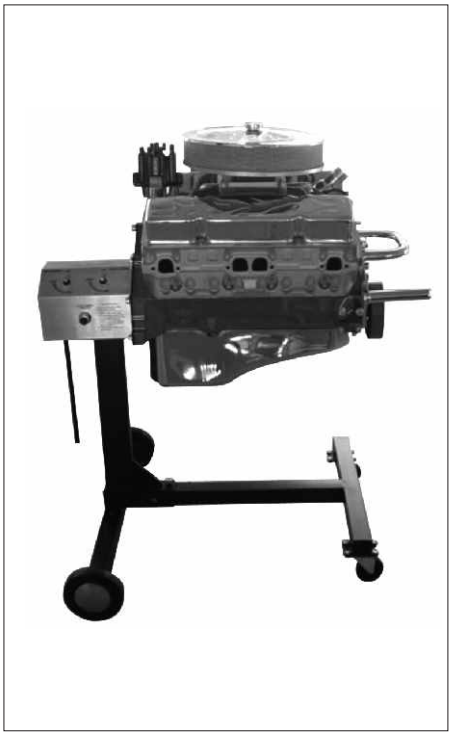
Step 18

Assemble the air cleaner assembly (Part 13) to the air cleaner fixing bolt (Part 27), and put it on the top of carb spacer(Part 23), then use air cleaner dome nut(Part 25) to tight it.



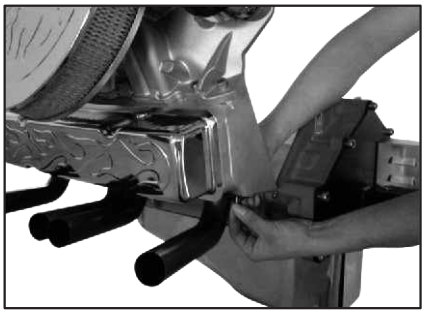


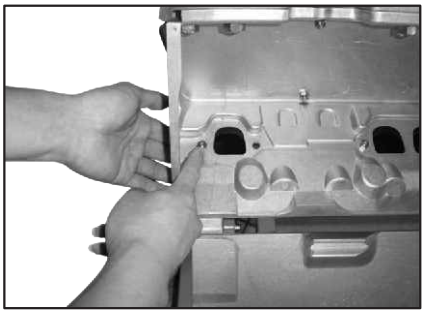


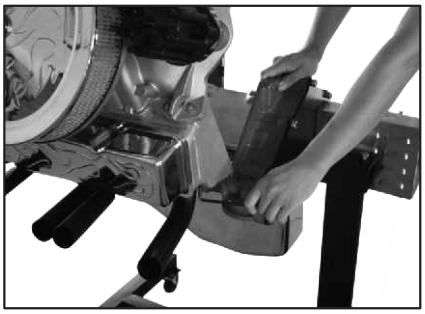


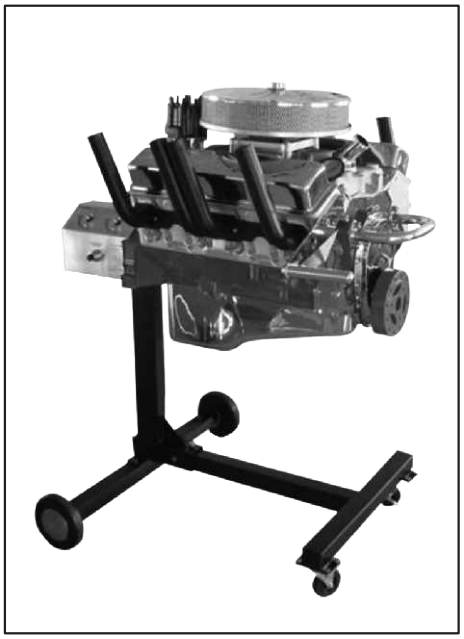
Step 19

Assemble the zoomies assembly REAR (Part 15) to the lid, use screw (M6 x 12) x 6 pcs and nuts (M6) x 6 pcs, tighten the screws. Do the same way to fix zoomies assembly FRONT (Part 14). (See illustration)



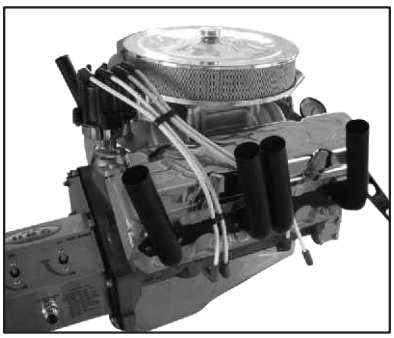


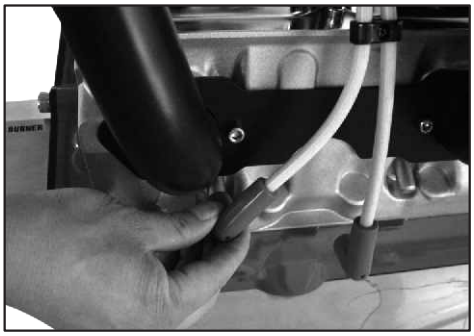


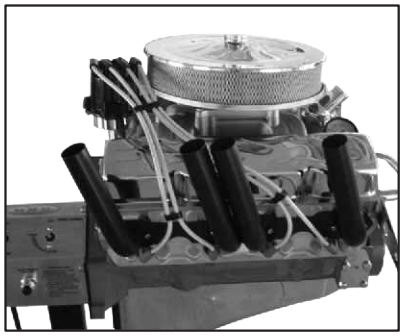


Step 20

Put the Spark plug wires and spark plug boots assembly (Part 28) into distributor cap (Part 19) and main body. The longer set is for rear, the shorter set is for front. (CAUTION: THE BLACK SPARK PLUG WIRE HOLDERS CANNOT BE CONNECTED TO ANY METAL PARTS.)

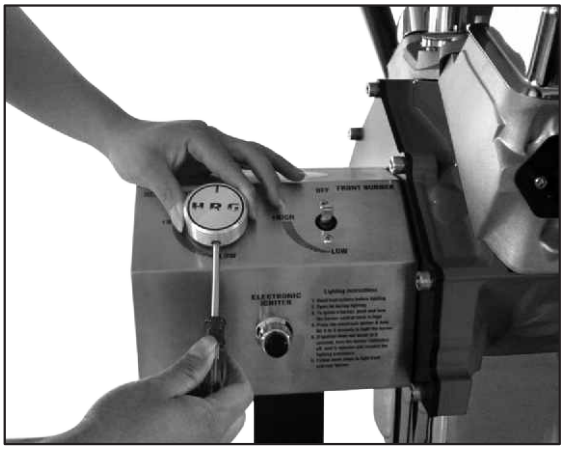






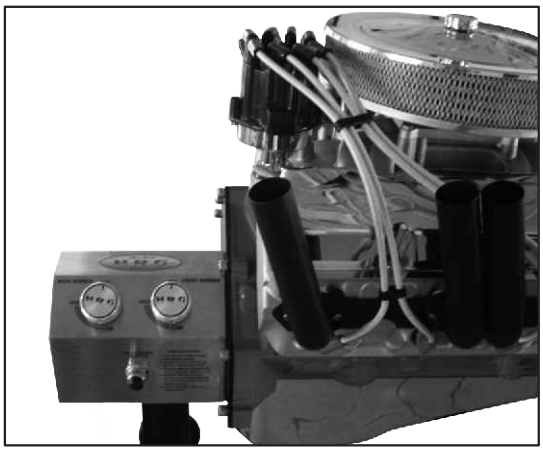
Step 21

Put the control knobs(Part 4) to bottom on the valve of the control panel, tighten the screws on the knobs.



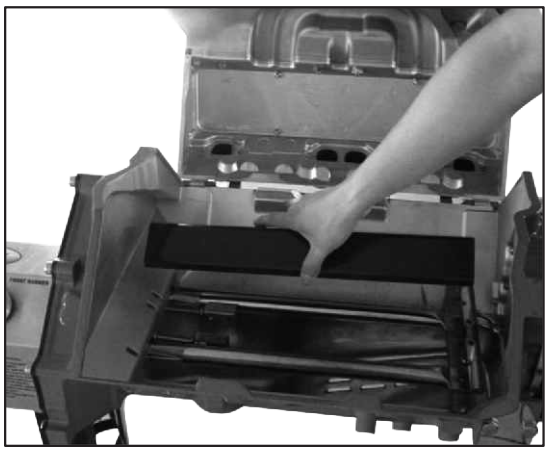
Step 22

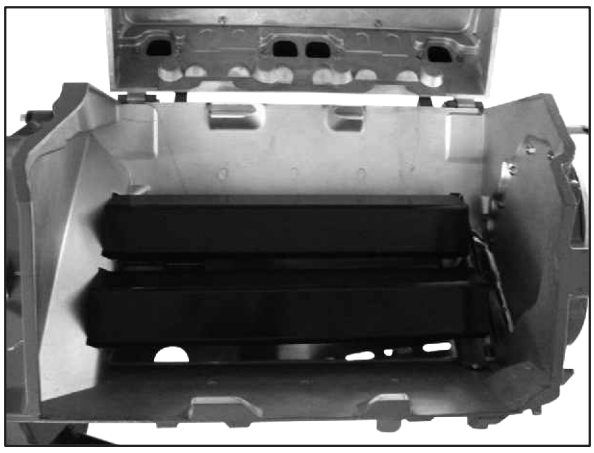
Un-screw the igniter cover, insert AA battery and replace the igniter cover.
(Note: The negative "-"pole of the battery should be inserted first.）



Step 23

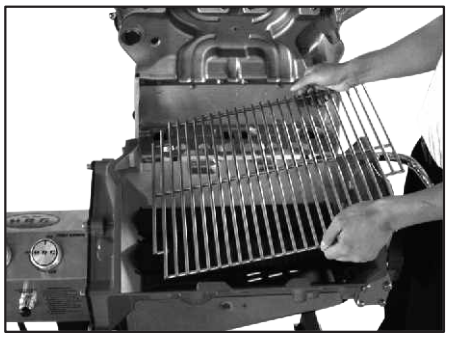
Put the two flame tamers (Part 3) over two burners.

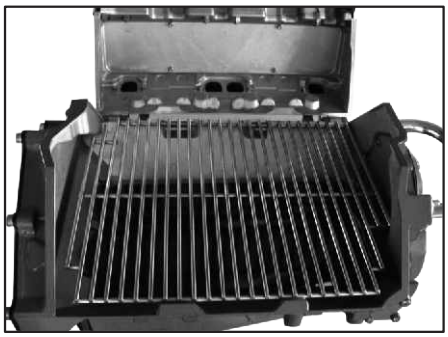


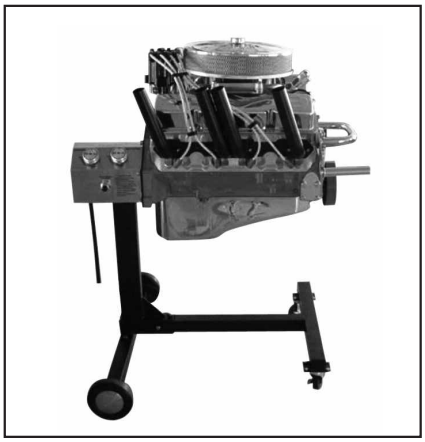


Step 24

Put the cooking grill (Part 2) onto inside of main body.

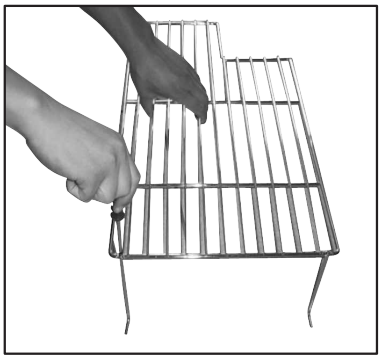


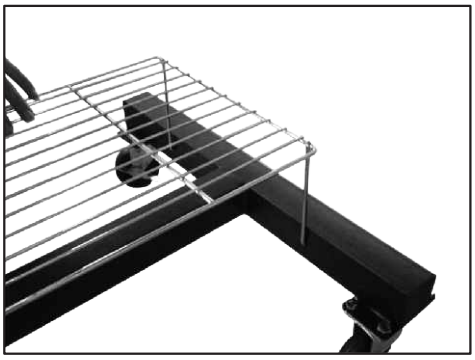


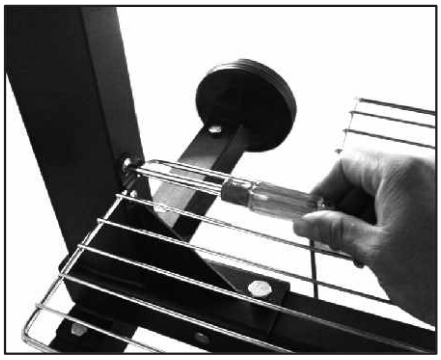


Step 25

Assemble the trolley wire basket support (Part 34) to the trolley wire basket (Part 35), use screw (M3 x 8) x 2 pcs, tighten the screws. Then insert the trolley wire basket support into the hole of the trolley tube assembly RIGHT (Part 10), and fix the trolley wire basket holder sheet (Part 36) on the trolley stand assembly(Part 9). Use screw(M6 x 10) x 2 pcs, tighten screws.

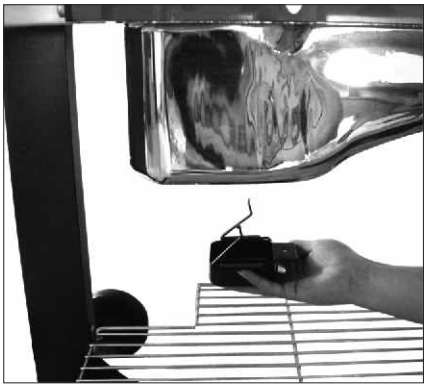






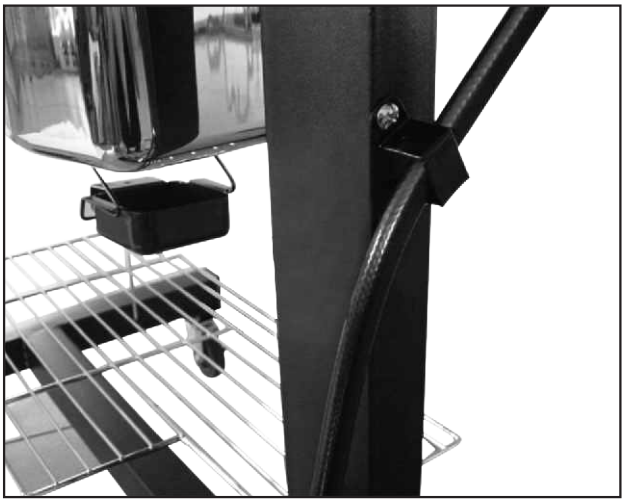
Step 26

Put the oil cup(Part 8) into the oil cup bracket(Part 7) first, then put two ends of the oil cup bracket into two holes of oil pan(Part 16) and make sure it can be hanged.



Step 27

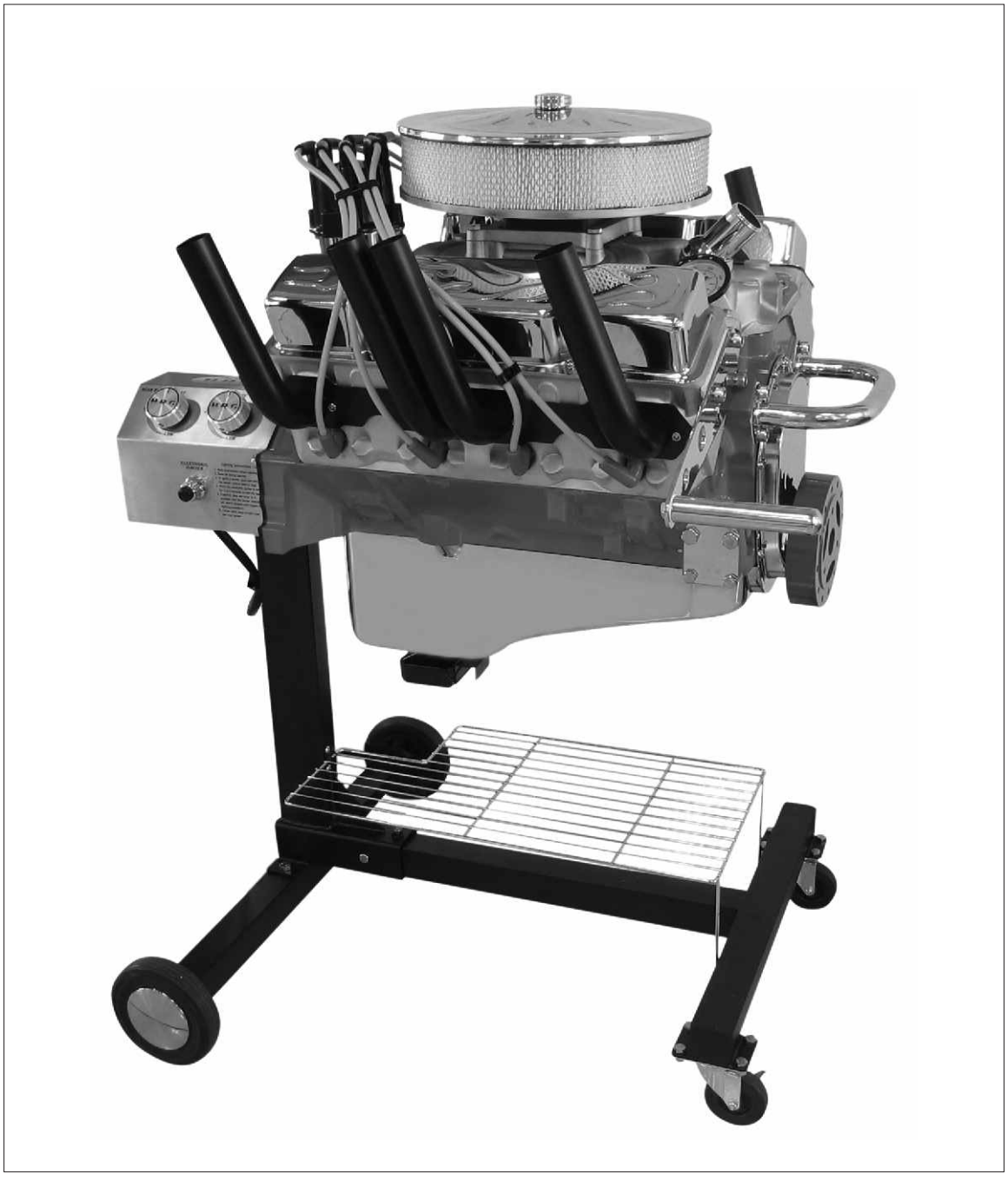
Assemble Hose Clip (Part 37) to trolley stand assembly (Part 9), use screw (M6 x 10) x 2 pcs, tighten screws.



Step 28

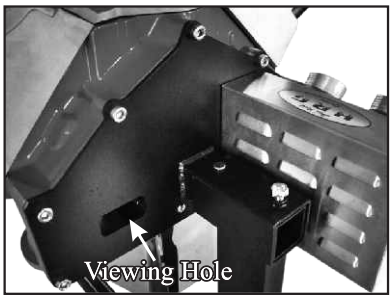
Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.

Fully-Assembled



BURNER WITH RESPECT TO PROPER LOCATION:

WARNING- ALWAYS CHECK TO ENSURE BURNERS ARE POSITIONED CORRECTLY BEFORE EACH USE. THE ORIFICE MUST BE IN INSIDE OF THE BURNER THROUGH THE VIEWING HOLD (PLEASE SEE PICTURE)



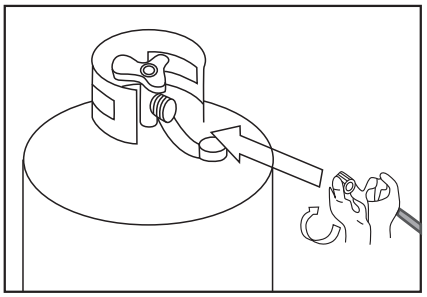
CONNECTING THE GAS

Connecting to a Gas Cylinder

1. Ensure all control knobs are in the OFF position and verify that the gas cylinder valve is closed by turning the handle on the gas cylinder valve clockwise until it stops.
2. Remove the protective cap from the gas cylinder valve nozzle.
3. Hold regulator in a straight line with gas cylinder valve nozzle so the connection does not cross thread.
4. Insert regulator nipple into the gas cylinder valve nozzle opening.
5. Hand-tighten coupling nut in a clockwise direction. Do not use tools!
6. Perform a Leak Test.(See **Leak Testing** section of this manual).

Disconnecting the Gas Cylinder

1. Turn all control knobs to the OFF position and turn the handle on the gas cylinder clock-wise until it stops.
2. Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded gas cylinder valve nozzle.
3. Place the protective cap over gas cylinder gas nozzle.



LEAK TESTING

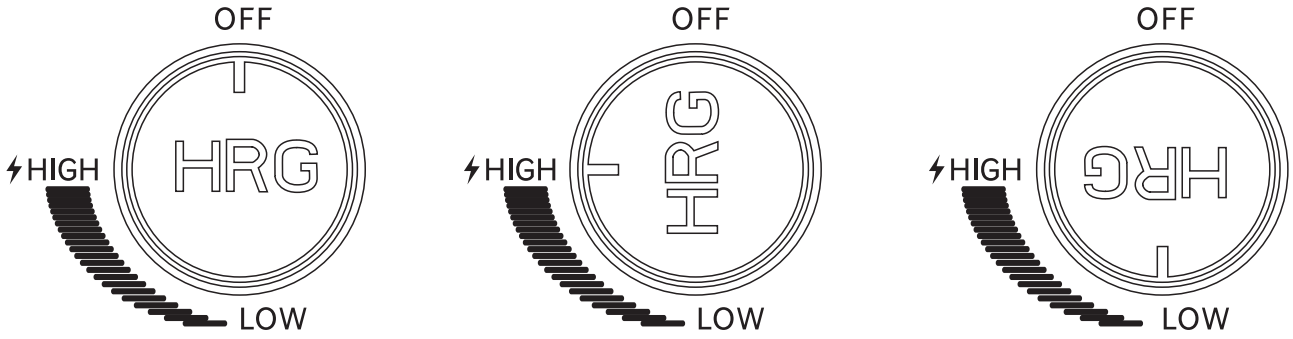
Always perform a leak test in a well-ventilated area.
Step 1- Confirm all control knobs are in the off position.
Step 2- Turn on the gas at the gas cylinder.
Step 3- Check for leaks by brushing a solution of 1/2 water and 1/2 liquid detergent over all the gas system joints, including valve connections, hose connections, and regulator connections.
Step 4- If bubbles form over any of the joints there is a leak.

- Turn off the gas
- Retighten all joints
- Repeat test
- If bubbles form again, do not use the grill and contact your gas supplier or fire department for assistance.

LIGHTING THE GRILL

1. Open lid during lighting.
2. To ignite a burner, push and turn the burner control knob to high.
3. Press the electronic igniter & hold for 3~5 seconds to light the burner.
4. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure. If the burners can not be lit using the ignition system, turn to the manual lighting instructions under important information.
5. Follow same steps to light front and rear burner.

6. Once the burners are lit, turn all the main burners to the HIGH setting for 3-5 minutes to pre-heat the grill. This should be done before each session. When pre-heating is complete, cooking can begin.
7. To prevent food sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.



OFF **High** **Low**

MANUAL LIGHTING INSTRUCTIONS

1. To light with match, insert long stick match in Match Holder of the Match Lighting Chain (attached on the timing chain cover). Open the lid, Light match and place through the Cooking Grill until the lit end is alongside anyone of two burners. Push and turn control knob counterclockwise to the high position taking care to protect yourself from flames.
2. When the burner is lit, do the same way to the other burner.
3. Confirm that each burner is lit before lighting the next burner.
4. If the burner fails to light, turn off the gas and contact our customer service for assistance, 8:00am to 4:00pm MST.

CHECKING THE FLAME

Your burners have been preset for optimal flame performance. A blue flame, possibly with a small yell ow tip, is the result of the optimal air and gas mixture. The flame should be checked before the initial cooking session and periodically throughout the grilling season, especially after storing the grill over a long period of time, If the flame is significantly yellow in color, this could be a result of a blocked burner from grease drippings or from insects building a nest inside the burner of burner opening. Clean the port hole of the burner using a pipe cleaner or other similar shaped instrument. When storing the appliance for long periods of time, wrap the burners in aluminum foil to prevent nsects from blocking the burner ports.

Observe Flame Height When lit:

Flame should be a Blue/Yellow color

between 1”- 2” when burner is on

“HIGH ”

ESSENTIAL INFORMATION

Please read all instructions before using your grill.

BEFORE YOU USE YOUR GRILL (also see installation)

- Perform a leak test before each use. This is the only safe and sure way to detect any gas leaking from joints and connections of the grill after assembly. Follow the **LEAK TEST INSTRUCTIONS**. Check that the gas hose to ensure it is free of any tension, twisting, cuts, or cracks.
- Make sure your grill is in a safe place. It must be outdoors, on level ground and not below ground level. Ensure that the grill is least 36 inches (91cm) away from any flammable materials, including trees and fences and that there are no heat sources near the grill (cigarettes, open flames, spark etc.)
- Check that you have the correct gas cylinder and regulator for your grill .
- Check and clean burner/venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

GETTING STARTED (also see operation)

- Main Burner: Open the hood of your grill. Never light your grill with the hood closed. Turn the gas cylinder valve to the ON position. Push the center control knobs in on the burner you wish to light and turn it to the high position. Fully depress the igniter button for 4 to 5 seconds to light the burner. Light all other burners form left to right, making sure each burner is lit before lighting the next. IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT BURNERS AND THE CYLINDER, WAIT 5 MINUTES AND TRY AGAIN. If the burners cannot be lit using the ignition system, turn to the manual lighting instructions under important information. Once the burners are lit, turn all the main burners to the high setting for 3-5 minutes to pre-heat the grill. This should be done before each session. Pre-heat grill with hood of the grill closed.
- When pre-heating is complete, cooking can begin taking extra care if the burners are used in the high position.
- When cooking for the first time, cure the Cooking Grids by applying cooking or vegetable oil to the Cooking Grids. After lighting the grill, let the Cooking Grids cure for 30 minutes under low heat. The Cooking Grids should now be seasoned and ready for use.
- To prevent food from sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.
- If a fat fire should occur during cooking, and if safe to do so, turn off the burners and the gas at the cylinder and wait for the fire to go out. Do not pull out the drip tray or douse with water.
- Never douse a grill with water.
- Never move a grill when lit.
- Never leave a lit grill unattended.
- Never handle hot parts with unprotected hands.
- Keep children, animals, and elderly people a safe distance from a lit grill.

WHEN YOU HAVE FINISHED COOKING (also see care and maintenance)

- Turn all the main burners to the high position for 3 to 5 minutes to burn off any food residue from the cooking surfaces and burners. When the grill has cooled, the burnt residue can be easily removed using a damp, non abrasive cloth on the cooking surfaces and a wire brush on the burners. Never use any abrasive material on stainless steel finishes. The cooking grids are not dishwasher safe.
- When the grill has cooled, scrape away any food and fat residues form the drip tray and discard. This routine must be completed after each session.

- Clean grill with a solution of mild detergent and water. After cleaning make sure the grill is rinsed thoroughly. For stubborn residue on the cooking grates, use a soft bristle brush.DO NOT USE A BRUSH ON THE STAINLESS STEEL EXTERIOR.
- After cleaning Cooking Grids, it is recommended that you apply a light coat of cooking or vegetable oil to help protect grids.
- Never use aerosol, chemical or abrasive cleaners on any grill surfaces.

STORAGE

- Ensure the grill is properly cooled.
- Storage of this gas grill indoors is permissible only if the gas cylinder is disconnected and removed from the grill.
- Store the grill in a cool dry place.
- Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
- Never store a gas cylinder in a building, garage or any other enclosed area.
- If you intend to leave your grill outside make sure it is protected from the elements by a heavy-duty cover (not included).
- Keep outdoor cooking gas grill area clear and free form combustible materials, gasoline and other flammable vapors and liquids.

IMPORTANT INFORMATION

- This product is for outdoor use only. Do not use indoors. Do not use below ground level.
- Do not store gas cylinders below ground level. LPG gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use gas cylinders on their side as this could allow liquid gas into the supply pipes with serious results.
- Leak test your grill before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- Only use the pressure regulator and hose assembly supplied with this grill. If replacements are needed, please contact 800-794-4826 for further assistance.
- Do not store a spare LP gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If these instructions are not followed exactly, a fire causing death or serious injury may occur.

Hose

- Inspect the hose before each use, Only use hose supplied from the manufacturer.
- Ensure that flexible hose is not subjected to twisting after connection.
- It is necessary to change the flexible hose when the national conditions require it.

You must have the correct gas cylinder, regulator and hose assembly for grill to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose assembly is dangerous and will invalidate the warranty on this product. If you are unsure, please contact our customer service.

LOCATION

Precautions:

- Only use this grill in a well-ventilated outdoor area.
- Check that the grill is not placed UNDER any combustible surface.
- The side of the grill should never be closer than 91cm (36 inches) to any combustible material.
- Do not obstruct any ventilation openings in the grill body.
- Confirm all control knobs are in the off position before connecting the regulator to gas cylinder.
- The casters should always be in the locked position when the grill is in use.

OPERATION

Your grill is not designed to be used with more than 75% of the cooking area as a solid plate - this includes baking dishes. If your cooking area is more than 75%, covered by a solid cooking surface, the grill could overheat causing damage that is not covered by the warranty.

Roasting (hooded grills only)

A roasting hood allows you to roast or bake in a similar way as in a conventional gas oven. For best results place the food you wish the bake or roast in a metal baking tray and set it on one side of the cooking grill. Turn the burners directly under the food to the OFF position and the burners opposite the food the Medium setting. Close the lid and this will form an oven to cook the food indirectly . Monitor the temperature using the temperature gauge on the lid. If the internal heat becomes too high, turn the burners to the low position. It is not necessary or advisable to have all of the burners on high when the hood is closed. If the hood is opened during cooking to check on the progress of the food, please allow extra cooking time for the grill to regain its temperature. Take care when opening the hood as hot steam can be released upon opening.

Flare-up control

Flare-ups will often occur when food is grilled as fat and juices fall onto flame diffuser. Some fat is necessary to give the food its barbecued flavor but excessive fat can result in a flare-up. To avoid flareups, trim excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly, and try to avoid low quality cuts of meat or meat products that are high in fat and water contents.

Fat Fires

The drip tray must be emptied and cleaned of food debris after each cooking session. If the grill is to be used for large gatherings, it will be necessary to turn off and cool the grill every two hours to remove food debris from the drip tray and clean the drip tray. The time between cleaning may need to be reduced if very fatty foods or low quality meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the grill.

In the event of a fat fire;

- If safe to do so, turn all control knobs to the off position
- Turn off the gas at the cylinder
- Keep everyone at a safe distance from the grill and wait until the fire has extinguished.
- Do not close the hood of the grill.
- NEVER DOUSE A GRILL WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY
- If the fire worsens, contact your local Fire Department for assistance.

CARE AND MAINTENANCE

Never handle hot parts of the grill with unprotected hands.
Never douse the grill with water when its surfaces are hot.
Keep the ventilation openings of the cylinder enclosure free and clear from debris.

General

- Regularly clean your grill between uses and especially after extended periods of storage.
- Do not leave the grill uncovered and exposed to the elements when not in use. Even when stored outside or inside with a cover it is possible for mold to grow on any fat remaining on parts of the grill. This should be cleaned off smooth surfaces with hot soapy water.
- All screws should be checked and tightened if necessary on a regular basis.
- Keep the outdoor gas grill area clear and free from combustible materials, gasoline, and other flammable vapors or liquids.
- Make sure there is no obstruction surrounding the grill, which may block the flow of combustion and ventilation air.

Total heat input	8.8kW (642 g/h)				
Gas categories:	$I_{3+(28-30/37)}$		$I_{3B/P(30)}$	$I_{3B/P(50)}$	$I_{3B/P(37)}$
Types of gas:	Butane	Propane	LPG gas mixtures		
Gas pressure:	28~30 mbar	37 mbar	28~30 mbar	50 mbar	37mbar
Injector size:	1.04 mm		1.04 mm	0.87 mm	0.98 mm
Pin Code No.:	598 CL 247				
Gas cylinder	Standard gas cylinder				
Regulator	certified regulator according to EN 12864 (flow rate:max. 1.5kg/h)				
Gas hose	certified gas hose according to applicable EN-standard (max. 1.5m; max. FI 1.2m)				
This appliance has been made with regard to European Gas Standard EN498 and bears the CE certification No. CE0598					

TROUBLE SHOOTING

Problem	Solution
My grill will not light.	1. Make sure gas cylinder is connected and its valve is in the open position. 2. Make sure gas cylinder has fuel. 3. There may be debris in or around the burners. The grill should be cleaned after each use. 4. Follow the lighting procedures in the Getting Started section of the manual. The gas cylinder must be turned on BEFORE opening burner valves. 5. Perform leak test.
The flames on my grill are too high or intense.	1. Flare ups are usually caused by food or grease. The grill should be cleaned after each use to reduce flare ups.
The igniter does not work.	1. Make sure the battery is installed properly. 2. Battery could be dead; replace with The igniter does not work. a new battery.
The flame goes out when the burnersare turned too low.	1. Make sure the grill is not exposed to winds over 4m/s. 2. Check the level of the gas. Very low levels of fuel may cause burners to go out. 3. Perform leak test.

DO NOT RETURN TO PLACE OF PURCHASE

PLEASE CONTACT (800-794-4826) CUSTOMER SERVICE FOR ASSISTANCE,

HOT ROD GRILLS, LLC
LAKE HAVASU CITY, AZ USA
WWW.HOTRODGRILLS.COM
8:00am-4:00pm MST